



Chocolate Peda



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Chocolate Peda

Introduction

Chocolate Peda is a delightful and quick dessert that is perfect for celebrating Diwali. This recipe combines the rich flavors of chocolate with the traditional Indian sweet, making it a unique treat for your festive gatherings. With minimal effort and time, this dessert can be prepared effortlessly at home.

Detailed Ingredients with measures

Condensed Milk - 1 cup

Cocoa Powder - 2 tablespoons

Milk Powder - 1 cup

Ghee - 2 tablespoons

Chopped Nuts (such as almonds and pistachios) - $\frac{1}{4}$ cup

Chocolate Chips - $\frac{1}{2}$ cup

Cardamom Powder - $\frac{1}{2}$ teaspoon

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time - 10 minutes

Total Time - 25 minutes

Yield - 10 to 12 pieces

Enjoy making this Chocolate Peda and indulge in a fusion of flavors that will surely impress your family and friends this Diwali!



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Detailed Directions and Instructions

Preparation of the Base Mixture

In a pan, combine condensed milk, cocoa powder, and ghee. Stir the mixture continuously over medium heat until it thickens and begins to leave the sides of the pan. This should take about 5-7 minutes.

Incorporate Milk Powder

Once the mixture has thickened, reduce the heat to low and add the milk powder. Mix thoroughly until the milk powder is fully incorporated and the mixture has a smooth consistency.

Flavor and Texture Enhancement

Add a pinch of salt and vanilla extract to enhance the flavor. Continue stirring for another minute to ensure that all ingredients are well combined.

Cooling the Mixture

Remove the pan from heat and let the mixture cool for a few minutes. Once it's cool enough to handle, grease your hands with ghee to prevent sticking.

See also Sweet and Sour Chicken

Forming the Pedas

Take small portions of the mixture and shape them into round discs or balls using your palms. Aim for a size that is easy to handle and eat.

Garnishing

If desired, you can roll the pedas in desiccated coconut or finely chopped nuts for added texture and flavor. Press gently to ensure the garnishes stick to the pedas.

Setting the Pedas

Place the shaped pedas on a plate lined with parchment paper. Allow them to set at room temperature for at least an hour before serving.

Notes

Storage Recommendations

Store the pedas in an airtight container at room temperature for up to a week or refrigerate them for extended freshness.

Customization Options

Feel free to customize the pedas by adding flavored extracts like almond or orange for a unique twist. You can also experiment with different types of nuts for garnishing.

Serving Suggestions

These pedas can be served as a dessert during Diwali or any festive occasion. They pair well with chai or can be enjoyed as a sweet snack throughout the day.



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Cook techniques

Melting chocolate

Melting chocolate is crucial for making chocolate peda. Ensure you use low heat to prevent the chocolate from seizing. Use a double boiler or microwave in short intervals, stirring frequently.

Mixing ingredients

When mixing the condensed milk with the melted chocolate, ensure that the mixture is homogenous to achieve a smooth texture. Stir continuously to avoid any lumps.

Shaping peda

Shape the mixture into small, round balls or flat disks while it is still warm. This helps maintain the shape and allows you to create uniform peda.

See also [Slow Cooker BBQ Chipotle Chicken Burritos](#)

Garnishing

Using nuts for garnishing not only enhances the flavor but also adds visual appeal. Press the nuts gently into the surface of the peda for better adhesion.

FAQ

Can I use chocolate chips instead of baking chocolate?

Yes, you can use chocolate chips, but they may not melt as smoothly.

Consider adding a bit of coconut oil or butter to help achieve a smoother texture.

How can I store chocolate peda?

Store chocolate peda in an airtight container at room temperature for up to a week, or refrigerate for longer shelf life.

Can I make chocolate peda in advance?

Yes, you can prepare chocolate peda in advance. They taste great even after a few days, making them perfect for festive occasions.

What other flavors can I add to chocolate peda?

You can experiment with flavors like vanilla extract, coffee, or orange zest to give a unique twist to the traditional chocolate peda.

Is it necessary to use condensed milk?

Condensed milk contributes to the sweetness and creaminess of the peda. You can substitute it with a mixture of regular milk and sugar, but the texture may vary.



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Conclusion

The chocolate peda is a delightful and quick dessert that encapsulates the essence of Diwali celebrations. With its rich flavors and easy preparation, it serves as the perfect treat for family and friends, bringing joy and sweetness to the festive season.

More recipes suggestions and combination

Milk Peda

A classic Indian sweet made with condensed milk and flavored with cardamom, providing a traditional touch alongside the chocolate peda.

Chocolate Burfi

A rich, fudgy dessert that combines chocolate with nuts and coconut, offering a unique twist to the conventional burfi.

See also Smoothie Bowl

Rasgulla

Soft and spongy cheese balls soaked in syrup are an excellent way to balance the richness of chocolate sweets with their refreshing taste.

Kaju Katli

This cashew nut-based sweet is known for its smooth texture and rich flavor, a great addition to any dessert platter.

Ladoo

Coconut or besan ladoos can be delightful complements to the

chocolate peda, providing variety in textures and flavors.

Pistachio Ice Cream

A creamy pistachio ice cream pairs well, offering a refreshing contrast to the richness of the chocolate peda.

Pearl Barfi

A colorful and festive treat that is not just visually appealing but also adds another layer of flavor to your dessert table.

Fruit Chaat

Fresh fruit chaat provides a healthy and tangy option that can cleanse the palate between bites of rich sweets.



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